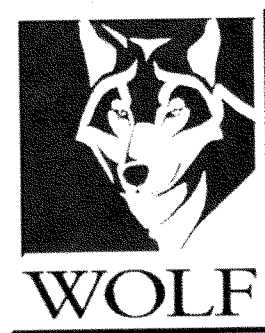


INSTALLATION & OPERATION OWNER'S MANUAL



THERM-O-RAY

MODELS I R G (SIZE)(C, F)

Infra-Red

GRIDDLES

- USE AND CARE GUIDE
- PARTS
- TROUBLE SHOOTING
- WIRING DIAGRAMS



DESIGNED AND ENGINEERED FOR COMMERCIAL USE ONLY

“WARNING”

This appliance shall be installed in accordance with current regulations and used only in well-ventilated space. Refer to instructions before installing and using this appliance.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

“WARNING”

Improper installation, adjustment alteration, service or maintenance can cause property damage, injury or death.

Read the installation and operating instructions thoroughly before installing or servicing this equipment.

NOTE TO INSTALLER: MANUAL MUST REMAIN WITH APPLIANCE.

The WOLF RANGE COMPANY LLC

19600 So. Alameda Street, Compton, CA 90221-6291
P.O. Box 7050, Compton, California 90224-7050 USA
(310) 637-3737 • FAX (310) 637-7931 • (800) 366-WOLF

IMPORTANT OPERATING, INSTALLING AND SERVICE PERSONNEL

Operating information for this equipment has been prepared for use by qualified and/or authorized operating personnel. All installation and service on this equipment is to be performed by qualified, certified, licensed and/or authorized installation or service personnel. Service may be obtained by contacting the Factory Service Department, Factory Representative or Local Authorized Service Center.

DEFINITIONS QUALIFIED AND/OR AUTHORIZED OPERATING PERSONNEL

Qualified or authorized operating personnel are those who have carefully read the information in this manual and are familiar with the equipment's functions or have had previous experience with the operation of the equipment covered in this manual.

QUALIFIED INSTALLATION PERSONNEL

Qualified installation personnel are individuals, a firm, corporation, or company which either in person or through a representative are engaged in, and are responsible for:

1. The installation of gas piping from the outlet side of the gas meter, or the service regulator when the meter is not provided, and the connection and installation of the gas appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction. Reference in the United States of America-National Fuel Gas Code ANSI Z223.1. In Canada-Canadian Standard Can/CGA-B149.1 (Nat, Gas) or Can/CGA-B149.2 (Propane).
2. The installation of electric wiring from the electric meter, main control box outlet to the electric appliance must be electrically grounded in accordance with local codes, or in the absence of local codes with the National Electric Code ANSI/N.F.P.A. No.70. In Canada, follow the Canadian Electric Code, CSA-C 22.2 or applicable. Qualified installation personnel must be experienced in such work, be familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction.

QUALIFIED SERVICE PERSONNEL

Qualified service personnel are those who are familiar with Wolf equipment and who have been endorsed by the Wolf Range Company. All authorized service personnel are required to be equipped with a complete set of service parts manuals and stock a minimum amount of parts of Wolf equipment.

NOTICE: Instructions must be posted in a prominent place within the kitchen area which will instruct the user of this equipment in the event he detects the smell of gas. This information must be obtained from your local gas company or gas distributor.

Upon receipt of Wolf equipment, thoroughly inspect it for any damage during shipment. If damage is observed, contact the delivering carrier immediately.

Safe and satisfactory operation of your Wolf Gas Counter Appliances depends to a large extent upon its proper installation. In USA, installations should be made in accordance with State and Local Codes and National Fuel Gas Code, ANSI-Z223.1 In Canada, installations should be made in accordance with CAN/CGA-B149.1 and CAN/CGA-B149.2- "Installation-Code for Gas Burning Appliances & Equipment."

SHIPPING DAMAGE CLAIM PROCEDURE

For your protection, please note that equipment in this shipment was carefully inspected and packed by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment.

If shipment arrives damaged:

1. **VISIBLE LOSS OR DAMAGE** - Be certain this is noted on freight bill or express receipt and signed by person making delivery.
2. **FILE CLAIM FOR DAMAGES IMMEDIATELY** - Regardless of extent of damage.
3. **CONCEALED LOSS OR DAMAGE** - If damage is unnoticed until merchandise is unpacked, notify transportation company or carrier immediately, and file "concealed damage" claim with them. This should be done within (15) days of date delivery is made to you. **Be sure to retain container for inspection.**

We cannot assume responsibility for damage or loss incurred in transit. We will, however, be glad to furnish you with necessary documents to support your claim.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE

INSTALLATION

FOR YOUR SAFETY

Do not store gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

NOTICE: Instructions must be posted in a prominent place within the kitchen area which will instruct the user of this equipment in the event he detects the smell of gas, to shut off gas valve and notify local Gas Company or Authorized Service Agency.

1. The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5 kpa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than 1/2 psig (3.5 kpa).

CAUTION: THE ITEMS LISTED BELOW MUST BE READ, UNDERSTOOD AND FOLLOWED EXPLICITLY.

Provisions shall be incorporated in the design of the kitchen to ensure an adequate supply of fresh air for proper combustion and ventilation. The exhaust air system and the "make up" air supply must be balanced to provide proper combustion and equal distribution of heat over the entire griddle plate.

While another gas fired appliance can be placed adjacent to this range, there must be no obstruction to the front of the range whatsoever. It is suggested that for servicing and proper operation, at least 36 inches of free area be provided to the front of the range.

The area around this and any other gas appliance must always be kept free and clear of combustibles such as: solvents, cleaning fluids, mops, rags, brooms, etc.

INSTALLATION CLEARANCES

For installation on noncombustible counters when equipped with 4" adj. legs. For installation on combustible or noncombustible floor with 24" adj. legs.

	MINIMUM CLEARANCES	
	Combustible Construction	Non-Combustible Construction
Back	6"	0"
Side	6"	0"

NOTE: The Gas Company in your area or your installer should check the appliance thoroughly. The electrical appliance cord that is installed on each griddle must be plugged into a 115V outlet in order to operate the main burners and burner "ON" light. A switch is supplied with each griddle. The pilots can still be lighted in case of igniter failure (match or other manual method).

CAUTION: ALL CONTROLLERS ARE PRE-CALIBRATED AT THE FACTORY AND SHOULD NOT BE "TUNED UP" BY ANYONE.

FLAME ADJUSTMENT

The size of the pilot flame is controlled by a screw above the gas control valve. The pilot flame should be high enough to envelop the flame switch bulbs.

ELECTRICAL GROUNDING INSTRUCTION

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

SPECIAL NOTES: THIS APPLIANCE IS NOT CAPABLE OF BEING OPERATED IN THE EVENT OF POWER FAILURE, AND NO ATTEMPT SHOULD BE MADE TO OPERATE THIS OR ANY OTHER GAS APPLIANCE DURING A POWER FAILURE.

IMPORTANT: BEFORE USING YOUR WOLF GRIDDLE, THE PROTECTIVE COATING WHICH WAS APPLIED AT THE FACTORY MUST BE REMOVED. THIS CAN BE ACCOMPLISHED THRU THE USE OF A COMMERCIAL DEGREASER WHICH IS FOOD COMPATIBLE OR WITH WATER. TO CLEAN THE GRIDDLE REACH THIS TEMPERATURE. WHEN THIS TEMPERATURE IS ATTAINED PUT COLD WATER ON THE GRIDDLE, JUST ENOUGH TO WET ENTIRE GRIDDLE. WIPE CLEAN WITH RAGS. REPEAT AS NEEDED. AFTER CLEANING, APPLY A HIGH TEMPERATURE SALT FREE FRYING OIL, TO THE PLATE SURFACE. YOU ARE NOW READY TO USE YOUR WOLF GRIDDLE. THE GRIDDLE PLATE REQUIRES NO "BREAKING-IN" OR "SEASONING".

For daily cleaning, warm water plus a cleaning abrasive (such as cleanser) will do an excellent cleaning job. Use plenty of water -it will not crack or damage a WOLF-Fry-Top. If you prefer to use a griddle brick, be sure it is of the fine-grit type. Many operators occasionally "bleach" the fry-top surface with vinegar or pickle juice (when fry-top is cold) or club soda when fry-top is hot to maintain a clean, "new-from-the-factory" look.

LEVELING ADJUSTMENTS

All griddles are equipped with adjustable legs to provide means for proper leveling during the installation procedure. After leveling, the manifold should be connected to the gas line.

CAUTION: ALL GRIDDLES MUST BE LEVEL. WOLF RANGE COMPANY FURNISHES ONLY THE GRIDDLE AS A COMPLETE UNIT. HOODS AND VARIOUS OTHER ITEMS ARE FURNISHED BY OTHERS. ALL INSTALLATIONS MUST BE IN ACCORDANCE WITH THE STATE AND LOCAL CODES. ALL GRIDDLES SHIPPED FROM FACTORY ARE MANUFACTURED FOR NATURAL OR PROPANE GAS.

NATURAL GAS - #45 DMS Orifice; #.021 Pilot Orifice and 5" WC Pressure Regulator.

PROPANE GAS - #54 DMS Orifice; #.0115 Pilot Orifice and 10" WC Pressure Regulator.

GAS CONNECTIONS

A separate gas shut-off valve should be installed in the gas line ahead of the unit, as required by codes. Gas supply line must be 3/4" or larger. If flexible or semirigid connections are used, the inside diameter must be the equivalent of 3/4" iron pipe or larger. All connections of the flexible and semirigid type must be A.G.A. listed and comply with applicable A.S.A. standards. Make sure gas piping is clean and free of dirt, piping compound and obstructions.

CAUTION: BEFORE LIGHTING, CHECK ALL JOINTS IN THE GAS SUPPLY LINE, FOR LEAKS. USE SOAP AND WATER SOLUTION. DO NOT USE AN OPEN FLAME.

IMPORTANT: SPECIAL CARE SHOULD BE TAKEN TO SEE THAT TEMPERATURE SENSOR IS IN IT'S PROPER PLACE AND NO PART OF THE LEAD IS IN ANY FLAME OR HEAT ZONE. THE GRIDDLE PLATE SHOULD NEVER BE REMOVED WITHOUT FIRST REMOVING TEMPERATURE SENSOR FORM PLATE. NEVER ALLOW LEAD WIRE TO BE KINKED OR CRUSHED.

GAS PRESSURE

FOR NATURAL GAS - Standard orifices are set at 5" WC (Water Column). A pressure regulator is supplied and must be installed when appliance is connected to gas supply.

FOR PROPANE GASES - Standard orifices are set at 10" WC (Water Column). A pressure regulator is supplied and must be installed when appliance is connected to gas supply.

NOTE: WHEN CASTERS ARE INCORPORATED, SEE NOTICE ON BACK PAGE.

OPERATION

FOR YOUR SAFETY

Do not store gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

NOTICE: Instructions must be posted in a prominent place within the kitchen area which will instruct the user of this equipment in the event he detects the smell of gas, to shut off gas valve and notify local Gas Company or Authorized Service Agency.

CAUTION: THE ITEMS LISTED BELOW MUST BE READ, UNDERSTOOD AND FOLLOWED EXPLICITLY.

Provisions shall be incorporated in the design of the kitchen to ensure an adequate supply of fresh air for proper combustion and ventilation.

While another gas fired appliance can be placed adjacent to this range, there must be no obstruction to the front of the range whatsoever. It is suggested that for servicing and proper operation, at least 36 inches of free area be provided to the front of the range.

The area around this and any other gas appliance must always be kept free and clear of combustibles such as: solvents, cleaning fluids, mops, rags, brooms, etc.

ADJUSTMENTS

The size of the pilot flames is controlled by a screw above the gas control valve. The pilot flame should be high enough to envelop the flame switch bulb.

IMPORTANT: SPECIAL CARE SHOULD BE TAKEN TO SEE THAT TEMPERATURE SENSOR IS IN IT'S PROPER PLACE AND NO PART OF THE LEAD IN ANY FLAME OR HEAT ZONE. THE GRIDDLE PLATE SHOULD NEVER BE REMOVED WITHOUT FIRST REMOVING TEMPERATURE SENSOR FORM PLATE. NEVER ALLOW 'LEAD WIRE' TO BE KINKED OR CRUSHED.

SET-UP

1. Ensure that gas line has been connected.
2. Ensure that power cord is plugged into receptacle.
3. Ensure that controller dial is set to the correct temperature.
4. Turn the toggle switch to the ON position. Pilots will be lighted automatically.

Allow for equipment warm up time before use.

The burner indicator light on the front panel will turn "ON" when the burner is operating. When the Control dial temperature is reached, the burner flame will completely extinguish and the burner indicator light will turn off.

USE AND CARE

1. Turn the toggle switch to the OFF position. The controller dial should be left at the desired cooking temperature. Pilots will automatically go out.
2. Thoroughly scrape the soil and the grease from the grill surface. Pay particular attention to heavy carbon deposits.
3. Grease can(s) must be emptied as required. Do not allow grease to overflow.
4. Cool hot plate with water on a cloth until the water just stops boiling.
5. The plate may also be allowed to air cool and periodically test it with a few drops of water.
NOTE: BEST CLEANING TAKES PLACE WHEN THE GRILL SURFACE TEMPERATURE IS AROUND 200°F.
6. Some water should remain on the plate at this point; if not, add 8 to 16 ounces. (237 to 473 ml) of water to the surface.
7. Pour 4 ounces (118ml) of grill cleaner onto the surface.
8. Using a nylon brush, lightly spread the grill cleaner so that it covers entire surface.
NOTE: DO NOT SCRUB AT THIS POINT. IF THE PLATE IS TOO HOT, A SMALL AMOUNT OF WATER MAY BE ADDED TO HELP SPREAD THE CLEANER.
9. Let the cleaner stand for 1 minute.
10. As necessary, add a small amount of water and thoroughly brush the entire surface, including the back and side splash plates. Do not add more water than is needed to keep the surface wet.
11. Add enough water to wet the grill and brush thoroughly. Squeegee into the grease trap.
12. Flush the surface with clean water 2 times and squeegee dry.
13. Wipe the back and side splash plates with a clean damp cloth.
14. Wipe the surface at least twice with a clean damp grill cloth.
15. The surface of the plate should now be treated with a thin coating of fresh shortening to prevent rusting and eliminate sticking of the first few items cooked.
16. **IMPORTANT:** Empty the grease can.
17. Screening of the plate surface should be done only for maintenance purposes (to file down any barbs or protrusions) and should be done only when absolutely necessary, and in combination with grill cleaner to insure thorough rinsing.
18. **CAUTION:** Never place bottle on surface. Store in a safe place. Avoid contact with aluminum or other soft materials. Discard empty bottles in a safe place.
19. Use mild soap or detergent to clean chassis and stainless steel parts.

To service burners or any components TURN OFF GAS SUPPLY and remove front panel.

The grill controls are calibrated at the factory and should not require calibration at the store.

To check calibration

- a) Set all controllers to desired temperature.
- b) Turn 'ON' the grill and allow 60 minutes for the temperature to stabilize.
- c) When burner goes OFF (indicator light goes OFF), check temperature at center of plate in line with the light.
- d) Controller dial setting should agree with plate temperature at the instant the burner shuts off.

To provide proper operation and insure the safety of the user, this equipment must be maintained and serviced by a trained maintenance person or an authorized service agency at regular intervals. Disconnect power supply to appliance before cleaning or servicing.

THE FOLLOWING ARE RECOMMENDATIONS:

1. All moving parts must be checked for wear, and lubricated, if necessary. Replace if excessively worn.
2. Burner ports and throats should be thoroughly cleaned. Venturi must be free from grease and lint. When cleaning **DO NOT** insert pick in burner port hole.
3. Appliances equipped with burner safeties should be checked by a competent service agency to assure proper installation.
4. All places where oil, grease, or food can accumulate must be kept clean at all times.
5. Pilot lights are to be kept clean and adjusted at the proper flame height to assure constant ignition and to prevent fire flash-outs caused by delayed ignition.
6. All valves and controls, at the first sign of sticking, should be lubricated by a trained person using a high-temperature grease.
7. At the slightest odor of gas, all fittings, pipes, tubing, and controls should be tested with soap and water for gas leakage. Make repairs prior to operating this unit. **CAUTION: DO NOT USE AN OPEN FLAME TO DETECT GAS LEAK.**
8. All operators are to be cautioned that certain materials such as silk, polyester, etc. are highly combustible and should not come in contact with pilots, burners, or heated surfaces.
9. Carelessness, abusive handling, or altering equipment can shorten the life of the equipment and jeopardize the limited warranty offered by the manufacturer.

Frequency of service maintenance will be largely dependent on customer usage.

RECOMMENDED SERVICE FREQUENCY:

1. 10-12 hours operation per day: - 7 days a week - Every 30-60 days.
2. 4-6 hours a day - 5 days a week: Every 120 days.
3. Limited daily usage: Every 180 days.
4. All equipment should be serviced at least once a year.

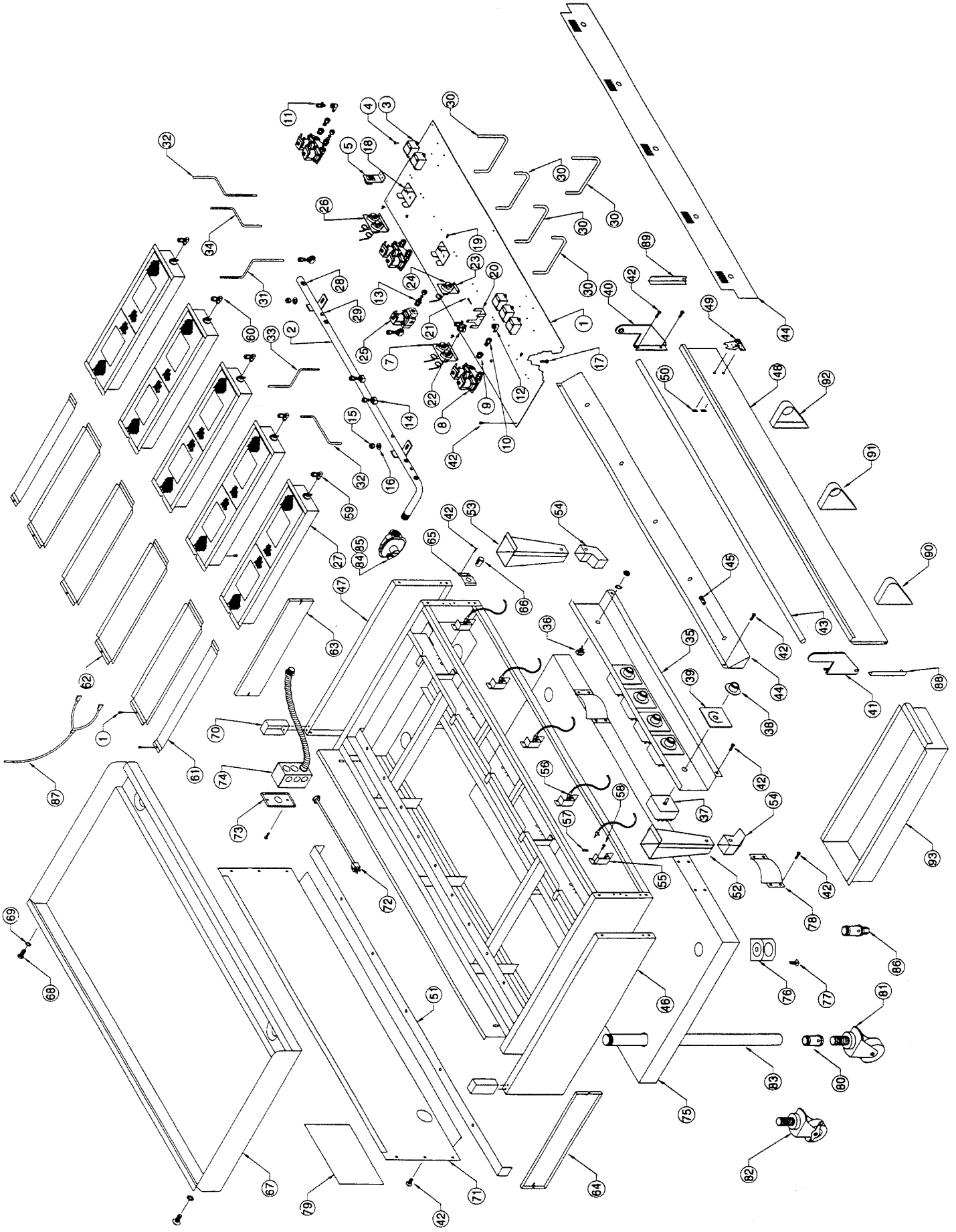
WHEN ORDERING PARTS:

Furnish part name and number - also Model and Serial Number of appliance for which part is needed. Specify Type of gas used (Natural or Propane) and altitude if over 2000 feet. Parts will be shipped C.O.D.

The serial/data plate is located inside the drop door at the front of the grill. The following information should be obtained from the serial plate before contacting Wolf Range Co. or an authorized service agent. This information necessary when: Ordering service or service parts or when you need Warranty Information.

FOR FURTHER INSTRUCTIONS OR MINOR ADJUSTMENTS CALL YOUR LOCAL GAS COMPANY REPRESENTATIVE. OR CONTACT:

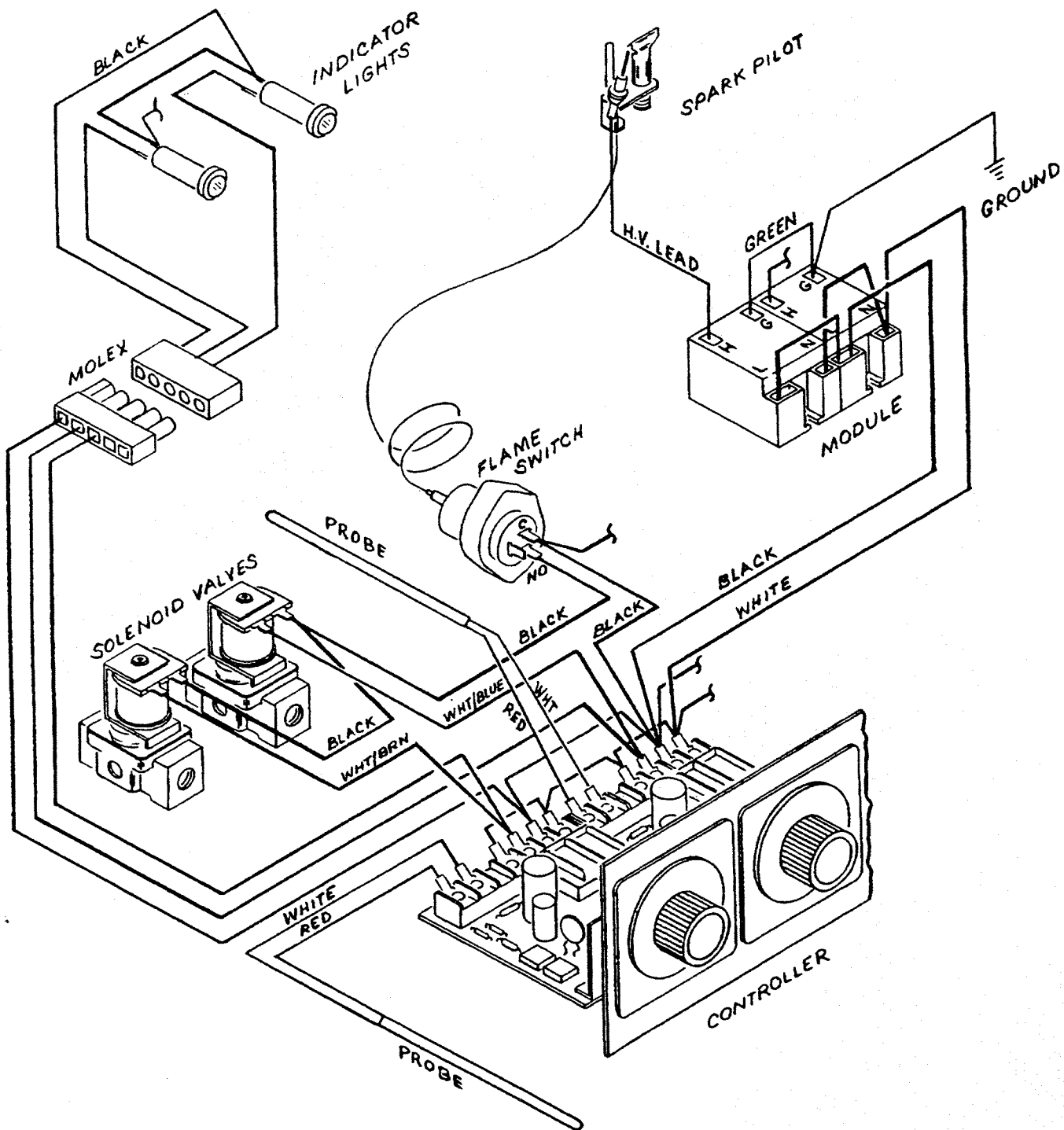
**WOLF RANGE COMPANY
PARTS & SERVICE DEPARTMENT
(310) 637-3737**



PARTS LIST

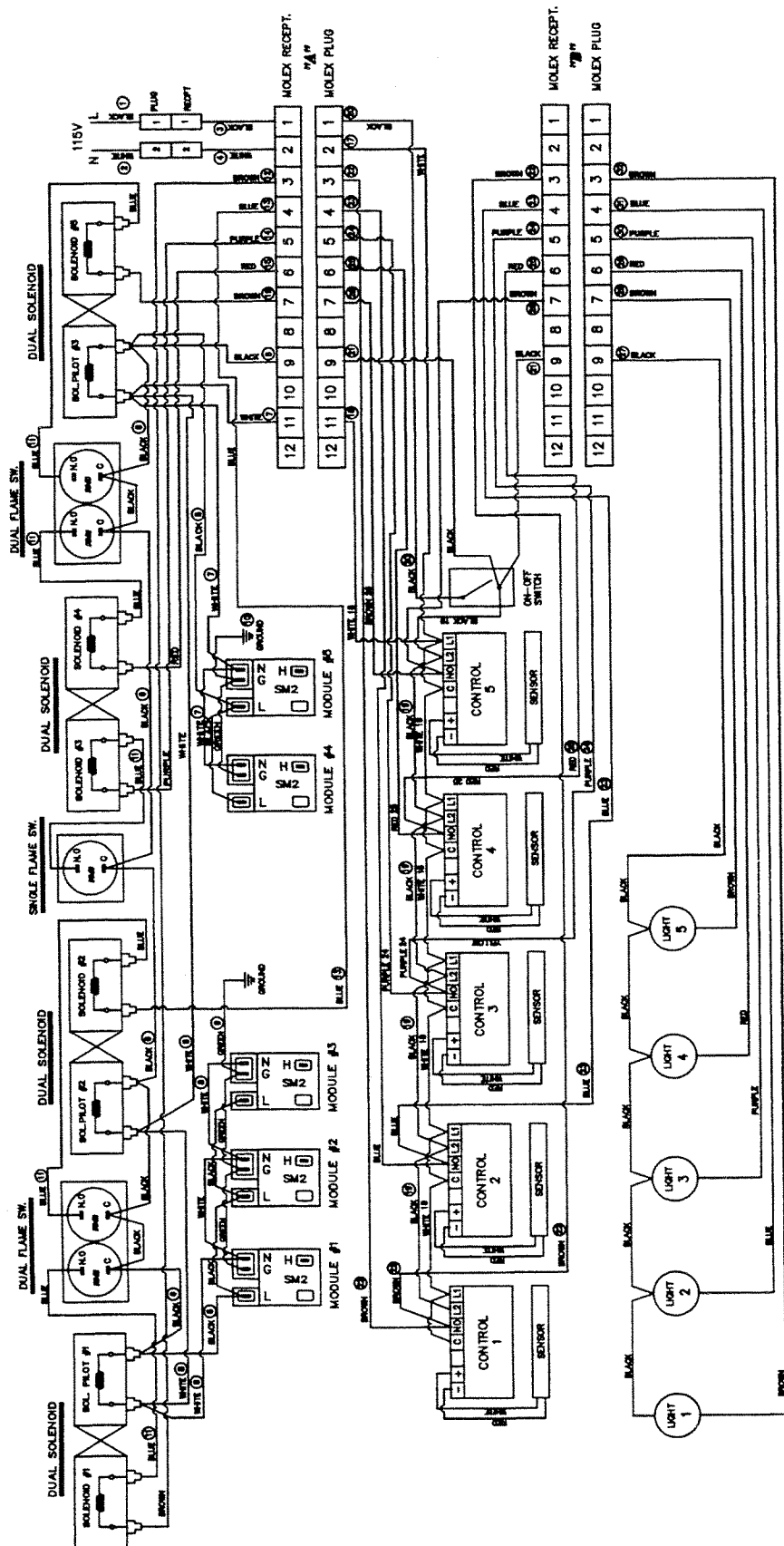
1	763129	CONTROL PLATE	51	763105	INFRA RED BURNER ADAPTOR
2	713758	MANIFOLD	52	753191A	GREASE CHUTE W/A L.H.
3	713931	SPARK MODULE (SM2)	53	753192A	GREASE CHUTE W/A R.H.
4	730230	PHILLIPS SCREW 8-32 X 3/8	54	762549A	GREASE CHUTE EXTENSION W/A
5	756295	MOLEX BRACKET	55	752904	PILOT BRACKET
6	718236	MOLEX RECEPTACLE	56	713930	SPARK PILOT
7	730413	POP RIVET-1/8"	57	719196	SCREW, HEX HEAD
8	713656	DUAL SOLENOID	58	730228	SCREW, PHILLIPS HEAD
9	719066	REDUCING BUSHING	59	713944-46	ORIFICE ELBOW W/O PLUG
10	710454	EXTENSION COUPLING	60	713945-46	ORIFICE ELBOW W/PLUG
11	719179	SINGLE PILOT VALVE	61	763146	BURNER SPACER - END (CKR-ONLY)
12	711368	STREET ELBOW	61A	752687	BURNER SPACER - END
13	719377	STRAIGHT CONNECTOR	62	763147	BURNER SPACER (CKR-ONLY)
14	719376	BRASS ELBOW	62A	752684	BURNER SPACER
15	730505	NUT, NEX 1/4-20	63	763124	SIDE INSULATION PANEL R.H. (CKR-ONLY)
16	730307	WASHER	63A	756273	SIDE INSULATION PANEL R.H.
17	730101	BOLT 1/4-20 X 3/4"	64	763125	SIDE INSULATION PANEL L.H. (CKR-ONLY)
18	756302	DUAL SOLENOID HOLDER	64A	756723	SIDE INSULATION PANEL L.H.
19	730226	PHILLIPS SCREW 6-32 X 1/2"	65	720017	MAGNET BRACKET
20	756435	SINGLE SOLENOID HOLDER	66	770026	MAGNET
21	730229	PHILLIPS SCREW 10-24 X 1-1/4"	67	763140A	GRIDDLE PLATE ASSY. (CKR-ONLY)
22	719194	DUAL PILOT VALVE	67A	752960A	GRIDDLE PLATE ASSY.-36"
23	757639	FLAME SWITCH BRACKET-SINGLE	67B	752961A	GRIDDLE PLATE ASSY.-48"
24	713933	FLAME SWITCH	67C	752962A	GRIDDLE PLATE ASSY.-60"
25	770085	SINGLE SOLENOID	67D	752963A	GRIDDLE PLATE ASSY.-72"
26	756388	FLAME SWITCH BRACKET-DUAL	68	730106	BOLT, HEX HEAD
27	713971	INFRA-RED BURNER (CKR-ONLY)	69	730307	FLAT WASHER
27	713660	INFRA-RED BURNER (FOR STANDARD)	70	709090	FLUE SIDES
28	719365	COUNTERSINK PLUG 3/8 NPT	71	763141	BACK PANEL (CKR-ONLY)
29	719370	HEX READ PLUG 1/8 NPT	71A	709024-02	BACK PANEL-36"
30	720218	STEEL TUBING 3/8" X 11"	71B	709031-02	BACK PANEL-48"
31	720290	STEEL TUBING 1/4 X 21"	71C	709038-02	BACK PANEL-60"
32	720293	STEEL TUBING 1/4 X 12"	71D	709045-02	BACK PANEL-72"
33	720222	STEEL TUBING 1/4 X 10"	72	713845	SUPPLY CORD
34	720288	STEEL TUBING 1/4 X 6"	74	709427A	"J" BOX AND CORD ASSY.
35	763137	CONTROLLER MTG. PLATE	75	709142A	SHELF ASSEMBLY (CKR-ONLY)
36	713756	ON-OFF TOGGLE SWITCH	75A	709124A	SHELF ASSEMBLY-36"
37	770569	TEMPERATURE CONTROLLER	75B	709133A	SHELF ASSEMBLY-48"
38	770517-4	KNOB	75C	709142A	SHELF ASSEMBLY-60"
39	770516	DIAL PLATE	75D	709151A	SHELF ASSEMBLY-72"
40	763120A	BRKT. BELLY BAR W/A R.H.	76	730611	CORNER BRACKET BOLT
41	763121A	BRKT. BELLY BAR W/A L.H.	77	730525	TINNERMAN SNAP NUT
42	730228	SCREW	78	762416M	GREASE BUCKET RETAINER-MACHINED
43	714551	BELLY BAR (CKR-ONLY)	79	713669	WIRING DIAGRAM
43A	714005	BELLY BAR 36"	NS	713673	WIRE HARNESS (CKR-ONLY)
43B	713864	BELLY BAR 48"	NS	713671	WIRE HARNESS-36"
43C	714024	BELLY BAR 60"	NS	713672	WIRE HARNESS-48"
43D	714025	BELLY BAR 72"	NS	713673	WIRE HARNESS-60"
44	756921	LIGHT PANEL (CKR-ONLY)	NS	713674	WIRE HARNESS-72"
44A	753146	LIGHT PANEL	80	719846	INSERTS
44B	753102	LIGHT PANEL	81	719883	CASTER
44C	753140	LIGHT PANEL	81A	719833	CASTER-3"
44D	753115	LIGHT PANEL	82	719884	CASTER W/BRAKE
45	720017	INDICATOR LIGHT (RED)	82A	719835	CASTER-3" W/BRAKE
46	763142	PLANT ON, SIDE R.H. (CKR-ONLY)	83	719848	CHROME LEGS 25 1/4"
46A	709089	PLANT ON, SIDE R.H.	84	720024	REGULATOR(NATURAL)
47	763143	PLANT ON, SIDE L.H. (CKR-ONLY)	85	720025	REGULATOR (PROPANE)
47A	709012	PLANT ON, SIDE L.H.	86	719848	PIPE LEGS
48	762743A	HINGED PANEL W/A (CKR-ONLY)	87	770541	THERMO ELECTRIC SENSOR
48A	751661A	HINGED PANEL W/A-36"	88	752994A	HINGE ASSY-RIGHT
48B	751431A	HINGED PANEL W/A-48"	89	752995A	HINGE AASY-LEFT
48C	752031A	HINGED PANEL W/A -60"	90	719627	BELLY BAR BRACKET L/H
48D	752036A	HINGED PANEL W/A -72"	91	713777/78	BELLY BAR BRACKET CENTER
49	719401	WOLF HEAD, SMALL	92	719628	BELLY BAR BRACKET R/H
50	730509	CLIP, TINNERMAN	93	704037A	GREASE CAN

WIRING PICTORIAL



WIRING DIAGRAM

REV. LTR	EOM NO.	CHANGE	BY	DATE	APPROVED
A	7508	NEW DRAWING RELEASE	MG	02/04/93	



NEXT ASSEMBLY	QTY REQD	TITLE			
~	~	WOLF RANGE COMPANY			
		19800 SO. ALAMEDA ST. COMPTON, CA. 90224			
		WIRING DIAGRAM			
MODEL NUMBER	CHECKERS	DRAWING NUMBER	REVISION		
	IMG	713972	713972		
DRAWN BY:	DATE	PART NUMBER	DRAWING NUMBER		
CHK BY:	02/04/93	713972	713972		
APPR BY:		SCALE	NONE	SHEET 1 OF 1	

NOTE:
1. REFERENCE WIRING LIST/HARNES # 713973 FOR WIRE NUMBERS.

CAD DRAWING DO NOT REVISE BY HAND.



TROUBLESHOOTING GUIDE

WARNING: Inspection, testing and repair of electrical components should be performed only by qualified service personnel. The unit should be unplugged when servicing, except when electrical tests are required.

DANGER: USE EXTREME CARE DURING ELECTRICAL CIRCUIT TESTS. LIVE CIRCUITS MAY BE EXPOSED.

PROBLEM	PROBABLE CAUSE	REMEDY
Burner goes off	<ul style="list-style-type: none"> A. Dirt in burner orifice. B. Improper gas pressure. C. Pilot flame out. D. Pilot flame too low. 	<ul style="list-style-type: none"> A. Adjust orifice & clean. B. Adjust pressure regulator. Clean vent plug. C. Check spark on. D. Adjust pilot flame higher.
Burner will not shut "off"	<ul style="list-style-type: none"> A. Solenoid valve stuck open B. Controller probe (Thermocouple) leads reversed 	<ul style="list-style-type: none"> A. Replace valve B. Reverse lead wires (Red-negative white-positive)
Griddle over heats	<ul style="list-style-type: none"> A. Controller not calibrated properly. B. Controller capillary probe is not properly installed. C. Solenoid valve stuck open. 	<ul style="list-style-type: none"> A. Check calibration and/or replace controller. B. Insert capillary probe in appropriate place. C. 'TAP' solenoid and/or replace.
Not enough heat	<ul style="list-style-type: none"> A. Controller not calibrated properly. B. Faulty controller. C. Controller capillary lead is in burner flame. 	<ul style="list-style-type: none"> A. Check calibration and/or replace controller. B. Replace controller. C. Reroute lead wire from flame.
Burner 'ON' light does not light	<ul style="list-style-type: none"> A. Appliance cord not plugged in. B. Loose wire. C. Faulty light. 	<ul style="list-style-type: none"> A. Plug in appliance cord. B. Check wires at valve and light. C. Replace light.

TROUBLESHOOTING GUIDE (CONT.)

PROBLEM	PROBABLE CAUSE	REMEDY
Burner will not light	<ul style="list-style-type: none"> A. Not plugged into 115VAC source. B. Toggle switch "OFF"/faulty. C. No gas in burners. D. Controller or probe malfunction. E. Regulator vent plugged. F. Pilot flame too low. G. Pilot off due to bad ignition. H. Improper wiring. I. Broken or loose wire. 	<ul style="list-style-type: none"> A. Plug into 115VAC receptacle. B. Turn switch to "ON"/replace. C. Check leads to solenoids and replace if malfunctioned. D. Replace controller or probe. E. Remove and clean vent plug. F. Adjust pilot flame higher. G. Replace spark pilot For temporary solution light pilot manually. H. Check wiring. I. Check as required.
Pilot will not stay "ON".	<ul style="list-style-type: none"> A. Gas not turned on. B. Switch not on. C. Pilot orifice clogged. D. Pilot line clogged. E. Poor pilot valve connection. F. Faulty solenoid valve. 	<ul style="list-style-type: none"> A. Turn gas on (check supply). B. Turn switch to 'ON'. C. Remove and clean orifice. D. Remove and clean line. E. Clean and retighten. F. Replace valve.
Pilot will not light automatically	<ul style="list-style-type: none"> A. No spark 	<ul style="list-style-type: none"> A. Check spark electrode and/or module. Replace if necessary
Pilot 'ON' but burner will not light	<ul style="list-style-type: none"> A. Loose wire on controller or on gas valve 	<ul style="list-style-type: none"> A. Replace loose wires

NOTE: THIS GRILL MUST HAVE 115V-60 HZ ELECTRICAL POWER TO OPERATE. THIS GRILL MUST HAVE ELECTRICAL POWER TO OPERATE MAIN BURNERS AND PILOTS.

NOTES

**THE WOLF RANGE COMPANY LLC
LIMITED COMMERCIAL EQUIPMENT WARRANTY
EFFECTIVE APRIL 1, 1995**

The Wolf Range Company LLC (Company) warrants to the original owner that the product is free from defect in material and workmanship. This warranty shall be in effect for one (1) year from the date of installation, but shall not exceed eighteen (18) months from the date of shipment from the Company. The warranty is limited, at the option of the company, to the replacement or repair of any part found by the company to be defective. The warranty covers normal labor charges for products or parts installed in the United States and Canada. Labor charges shall be covered to the extent the performance is effected within 50 miles from an authorized servicer.

THE WARRANTY DOES NOT COVER:

- Misused, abused or improperly installed.
- Exposure to harsh chemicals.
- Altered or modified by persons other than authorized Wolf servicers.
- Where serial numbers have been altered or removed.
- Damage during transit or handling.
- Damage by other than genuine Wolf replacement parts.
- Damage by flood, fire or other acts of God.
- Cleaning, Adjustments or Calibrations.

THE OWNER SHALL BE RESPONSIBLE FOR:

- Proper installation and compliance with local codes.
- Supplying proper gas type and pressure.
- Making product reasonably accessible for service.
- Electrical connections, ventilation requirements and scheduled maintenance.
- Observation of instructions in owners manual.
- Use of authorized servicers only.

The product is intended to be used for commercial purposes. The warranty is void if the product is used for other than commercial purposes. Replacement parts must be supplied by Wolf authorized servicers and defective parts returned in tact to same. Documents verifying ownership and installation date are required. Stainless steel fry tanks are warranted for five (5) years from the date of installation. Labor shall be covered for one (1) year. No warranty applies to range light bulb.

Warranty applies only to products manufactured on or after April 1, 1995 according to the manufacture/date code. The company shall not be liable for any incidental or consequential damages, direct or special damages, claims of loss of use, claims of loss of profit, or any other loss, cost or expense.

**THIS WARRANTY CONSTITUTES THE EXCLUSIVE REMEDY OF THE COMPANY.
THIS WARRANTY SET FORTH HEREIN IS EXCLUSIVE AND IN LIEU OF ANY OTHER
WARRANTY, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, WARRANTIES
OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.**

Some areas do not allow limitations on whether, or how long, an implied warranty lasts, so the limitation may not apply to you. Some areas do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific rights, you may also have other rights that vary from location to location.

THE WOLF RANGE COMPANY LLC
19600 South Alameda Street, Compton, California 90221
(310) 637-3737 • FAX (310) 637-7931 • (800) 366-WOLF

IMPORTANT INFORMATION

When requesting information, Owners Guides, replacement parts or service, always refer to the model and serial number of your unit. For your convenience, space is provided below to record this information for future reference.

SERIAL NO. _____

MODEL NO. _____

DEALER: _____

INSTALLATION DATE: _____

IMPORTANT

This equipment is design certified by a “Notified Body” under the Gas Appliance Directive (G.A.D.) and the Electromagnetic Compatibility Directive (EMC) as indicated on the Equipment Rating plate. Any modification without written permission of Wolf Range Company voids the certification and warranty of this unit.

FOR SAFE OPERATION AND PROPER VENTILATION, KEEP SPACE BETWEEN COOKING EQUIPMENT AND HOOD FREE FROM ANY OBSTRUCTION.

NOTICE: For appliances equipped with casters the installation shall be made using a connector that complies with the Standard for Connectors of Movable Gas Appliances, ANSI-Z21.69 and a quick disconnect device that complies with the standard for Quick Disconnect Devices for Use With Gas Fuel, ANSI-Z21.41 or Quick Disconnect Devices for Use With Gas Fuel, CANI-6.9. Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick disconnect device or its associated piping to limit the appliance movement. Restraining device may be attached to rear angle supports.

If the appliance is equipped with casters and is connected to the supply piping by means of a connector for movable appliances, the user and maintenance personnel must be aware that there is a restraint on the appliance and if disconnection of the restraint is necessary, the restraint must be reconnected after the appliance is returned to its original installed position.



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